

Starters

“Venison Terrine”

A rich tasting, coarse cut venison terrine served on a peppery wild roquette with a piece of fresh granary bread and red onion chutney

“Fennel & Potato Soup with Pepper Puree”

A rich potato & fennel soup drizzled with roasted red pepper puree

Main Course

“Castle Pudding”

Succulent pieces of beef with onions in rich Guinness gravy encased in suet pastry

“Citrus Encrusted Salmon”

Oven roasted salmon fillet with a lemon and parsley butter crumb and a pink peppercorn cream sauce

“Spinach and Pine Nut Stuffed Aubergine Roll”

Char-grilled aubergine slices filled with wilted spinach & pine nuts, rolled and dressed with a gratinated creamy cheese sauce, breadcrumbs and parmesan

All main courses come with vegetables and potatoes

Desserts

“The Pride of the Pudding Club”

A traditional sticky syrup sponge served with creamy vanilla custard

“Victoria Cream Sponge”

Light and moist Victoria sponge layered with fresh cream and strawberries

“Fresh Fruit Platter”

A selection of chilled fresh fruits

Optional Cheese Board available on request at an extra charge